

Stellenzicht Merlot/Cabernet Franc 1997

The palate shows cassis flavoured fruit with some smooth chocolate richness. Generously padded and fleshy, the emphasis here is on the fruit rather than the wood. A wine that is all of a piece. Deep, plummy red with a crimson rim. A wine of fine intensity: an abundance of ripe plums, blackberries, cassis, violets, some spice, roasted coffee, fragrant oak and a hint of eucalyptus. A most versatile wine that will partner most meats. Also serve at 16-18°C with pastas, pizzas, and mild cheeses.

variety : Merlot | 56% Merlot, 44% Cabernet Franc

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.52 % vol rs : 3.0 g/l pH : 3.78 ta : 6.0 g/l va : 0.7 g/l so2 : 121 mg/l fso2 : 52 mg/l

pack : Bottle

ageing : Already very approachable, but will gain even more complexity when cellared.

in the vineyard : A blend of Merlot (56%) and Cabernet Franc (44%), two classic varieties of Bordeaux. Both the Merlot and Cabernet Franc vines are growing in decomposed granite soils at Stellenzicht; they are grafted on Richter 110 rootstock, and receive only supplementary irrigation if needed.

about the harvest: The hand picked Merlot grapes were brought to the cellar at 23.5-24.5 and the Cabernet Franc at 22.5-23.5° Balling.

in the cellar : The two varieties were fermented separately, in stainless steel tanks, for 7 days at 28-30°C. After malolactic fermentation, 33% of the Merlot was matured in small French oak for 22 months and in large French oak for 26 months. The Cabernet Franc was wooded a bit differently: 76% went into French oak barriques for 22 months and the rest into large French oak for 26 months.

Stellenzicht Wines

Stellenbosch

021 569 0362

www.stellenzicht.com